



## Models

DD-4  
DD-6  
DD-8  
DD-10



## Digital Doughnut Depositor

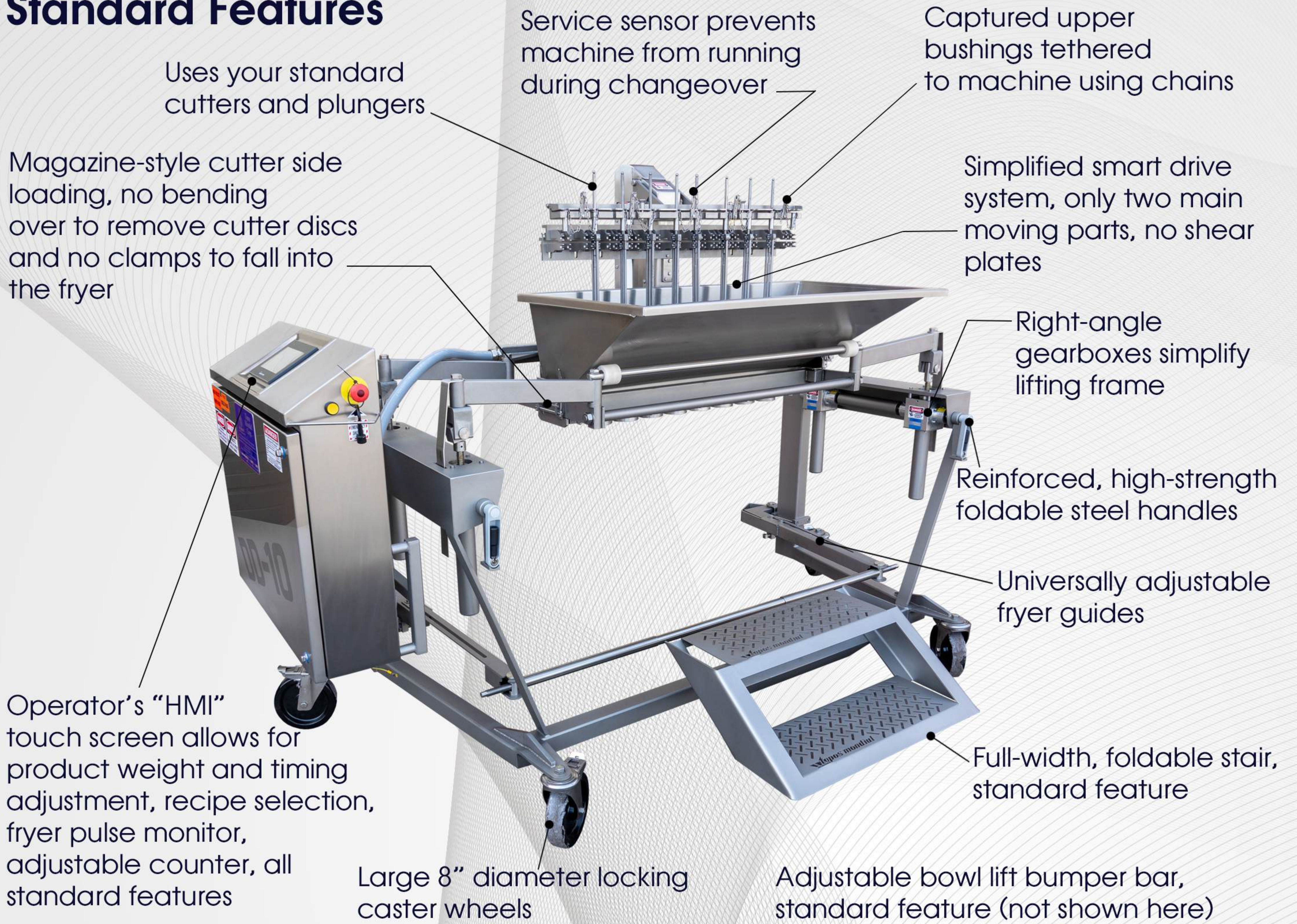
Experience the world's first digitally operated, advanced cake doughnut depositor. The Digital Depositor by Topos boasts remarkable efficiency with significantly fewer moving parts—only two main moving components—compared to its competitors. This advanced design ensures that the machine is easier to use, clean, service, and rebuild. The precision digital control offers unparalleled cutting action, weight adjustments, and accuracy, even allowing quick compensation for varying batter viscosity at the touch of a button.

The Topos Digital Depositor can seamlessly integrate with existing mobile carriers and utilizes customers' current cutters and plungers. Operator-friendly features include automatic plunger-cutter oil lubrication, straightforward insertion and removal of plungers and cutters, and easy plunger top bushing management. The elimination of cutter clamps minimizes costly operator errors. Additionally, the machine accommodates various multi-spaced plunger arrangements with its numerous cutter-holding plates and offers programmable recipe settings for all batter varieties.

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# Standard Features



## ADVANCED CAKE DOUGHNUT DEPOSITOR APPLICATIONS:

- PLAIN CAKE DOUGHNUTS
- CAKE DOUGHNUT HOLES
- FRENCH CRULLER
- FRIED STICKS
- KRINKLE DOUGHNUTS
- PLAIN STAR CUT DOUGHNUTS
- MINI/GEM DOUGHNUTS
- CRINKLE CUT DOUGHNUTS
- OLD FASHIONED DOUGHNUTS
- FRENCH CAKE... AND MORE

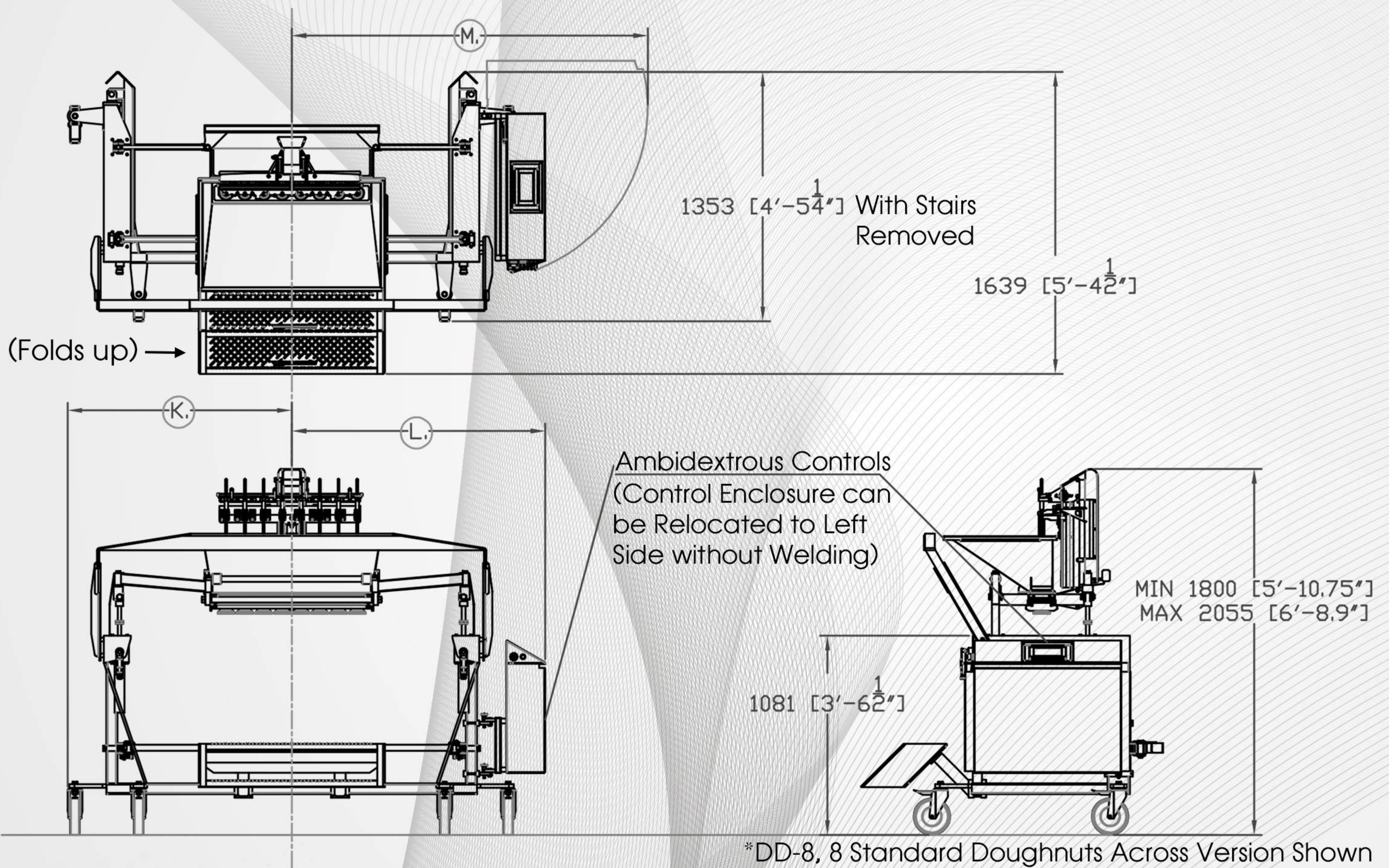


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# Dimensional Information

Variable Dimensions				
	DD-4, 4 Standard Doughnuts Across	DD-6, 6 Standard Doughnuts Across	DD-8, 8 Standard Doughnuts Across	DD-10, 10 Standard Doughnuts Across
K.	479.4mm (1'-6.75")	796.9mm (2'-7.25")	1216mm (4')	1273.15mm (4'-2")
L.	638.4mm (2'-1.2")	955.9mm (3'-1.75")	1375mm (4'-6.25")	1432.15mm (4'-8.35")
M.	1195.4mm (3'-11")	1512.9mm (4'-11.5")	1932mm (6'-4")	1989.15mm (6'-6.25")





# Dimensional Information

- A. 466mm (1'-6,25') min, distance from hood bottom edge to kettle top edge
- B. See variable dimensions table for max. kettle width
- C. See variable dimensions table for min. flight width
- D. 120mm (4,75') max. distance from top edge of kettle to oil level
- E. 890mm (2'-11') min. distance from oil level to bottom edge of filter bank
- F. 1245mm (4'-1') max. distance from top edge of kettle to floor
- G. See variable dimensions table for max. kettle frame width
- H. 310mm (1'-0.25') max. distance from outside rear edge of kettle to center of first pocket
- I. 457mm (1'-6') min. distance from inside rear edge of kettle to start of filter bank
- J. [1245mm (4'-1') + D. Distance] min. distance from top edge of kettle to floor

Variable Dimensions				
	DD-4, 4 Standard Doughnuts Across	DD-6, 6 Standard Doughnuts Across	DD-8, 8 Standard Doughnuts Across	DD-10, 10 Standard Doughnuts Across
B.	998mm (3'-3.25)	1316mm (4'-3.75")	1735mm (5'-8.25")	1792mm (5'-10.5")
C.	413mm (1'-4.25")	616mm (2'-0.25")	820mm (2'-8.25")	1023mm (3'-4.25")
G.	958mm (3'-1.75")	1276mm (4'-2.25")	1695mm (5'-6.75")	1752mm (5'-9")

